

Pat Hane

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PROFILE

Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

EXPERIENCE

Line Cook — Bogisich - Klein (Mar 2018 - Mar 2018)

- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 179 guests with 95%+ client satisfaction.

Private Chef — Ebert LLC (Aug 2021 - May 2023)

- Designed seasonal menu increasing revenue by 35% through optimized dish pricing.
- Maintained food cost under 28% with vendor negotiations and waste controls.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 119 guests with 95%+ client satisfaction.

Private Chef — Daniel Inc (Mar 2018 - May 2020)

- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.

Sous Chef — Marvin - Green (Nov 2024 - May 2025)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Catered private events for up to 130 guests with 95%+ client satisfaction.
- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 26% through optimized dish pricing.

SKILLS

Cuisine Styles

French

Kitchen Skills

Sauce-making • Plating • Cost Control

Operations

Inventory Management • Event Planning

Soft Skills

Quality Control • Time Management

PROJECTS

amplexus aegre succurro - Enhanced maximized pricing structure <https://sorrowful-atrium.name>